

500-S/TMS

LOW TEMPERATURE HOT HOLDING CABINET WITH CARVING SHELF



500-S/TMS



- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures.
- Non-magnetic stainless steel interior resists corrosion.
- Lamp assembly provides additional heat to the product surface.
- Carving shelf surface is recessed to catch drippings.
- Sanitary cutting board with gravy lane is completely removable. NSF and USDA listed.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Casters provide easy mobility.

A heated carving shelf on a single compartment heavy duty holding cabinet with 22 gauge stainless steel door with magnetic catch. The removable carving shelf has one adjustable thermostat with a range of 1 through 10, one 250 watt adjustable infrared heat lamp, and one cutting board. The cabinet includes one (1) ON/OFF power switch, one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. Included are two (2) chrome plated side racks (230V models use stainless steel) with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, two chrome plated wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

- ☐ **MODEL 500-S/TM:** Heavy duty holding cabinet with heated shelf base mounted directly on top, without sneeze guard.
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ELECTRONIC CONTROL OPTION FOR HOLDING CABINET



Electronic Control

- ☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- ☐ Electronic control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.



With Multiple Timers



ANSI/NSF 4


COOKING APPLIANCE
584m


FACTORY INSTALLED OPTIONS

- Right-hand door swing is standard.
- ☐ ➔ Specify left-hand door as a special order.

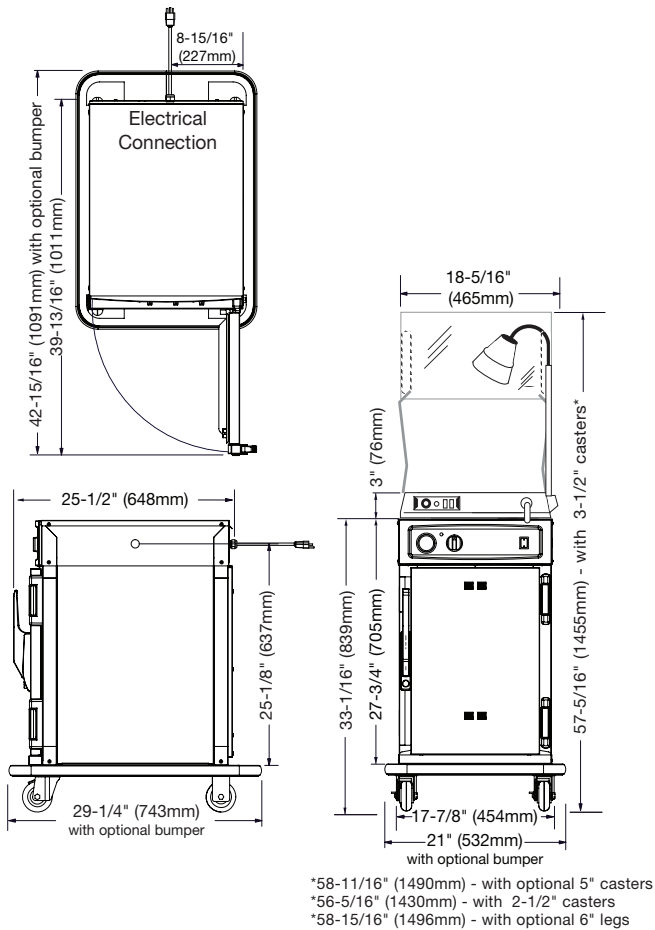
ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.



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DIMENSIONS: H x W x D

EXTERIOR:

57-5/16" x 18-5/16" x 25-1/2" (1455mm x 465mm x 648mm)

CABINET INTERIOR:

20" x 14-3/8" x 21-1/4" (508mm x 366mm x 540mm)

ELECTRICAL - CARVING SHELF

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
125	1	60	6.0	.75	NEMA 5-15P, 15A-125V PLUG
230	1	50	3.4	.75	CEE 7/7, 220-230V PLUG

ELECTRICAL - HOLDING CABINET

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120 (AGCY)	1	60	8.3	1.0	NEMA 5-15P, 15A-125V PLUG
120	1	60	8.4	1.0	
208-240 (AGCY)	1	60	4.2	1.0	NEMA 6-15P, 15A-250V PLUG (USA ONLY)
at 208	1	60	3.7	.76	
at 240	1	60	4.2	1.0	
230 (AGCY)	1	50	4.1	.95	CEE 7/7, 220-230V PLUG
230	1	50	4.0	.93	

PRODUCT/PAN CAPACITY

CARVING SHELF: 40 lb (18 kg) MAXIMUM

HOLDING CABINET:

60 lb (27 kg) MAXIMUM • VOLUME MAXIMUM: 50 QTS (47.5 LTR)

	FULL-SIZE PANS:	GASTRONORM 1/ 1:
Five (5)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm
Four (4)	20" x 12" x 4"	530mm x 325mm x 100mm
	HALF-SIZE PANS:	GASTRONORM 1/ 2:
Ten (10)	10" x 12" x 2-1/2"	265mm x 325mm x 65mm
Eight (8)	10" x 12" x 4"	265mm x 325mm x 100mm

WEIGHT EST.

	500-S/TM	500-S/TMS
NET	129 lb (59 kg)	134 lb (61 kg)
SHIP	180 lb (82 kg)	190 lb (86 kg)
1ST CARTON:	41" x 35" x 35" (1041mm x 889mm x 889mm)	
2ND CARTON:	26" x 22" x 15" (660mm x 559mm x 381mm)	

CLEARANCE REQUIREMENTS

3-inches (76mm) at the back, 2-inches (51mm) at the top, 1-inch (25mm) at both sides

INSTALLATION REQUIREMENTS

This appliance must be installed level. It must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter, for cabinet	5006782	<input type="checkbox"/> Drip Tray - External	1007267
<input type="checkbox"/> Carving Holder, Prime Rib	HL-2635	<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5004863
<input type="checkbox"/> Carving Holder, Steamship (Cafeteria) Round	4459	HACCP Network Options (ELECTRONIC CONTROL ONLY)	
Casters, Stem - 2 RIGID, 2 SWIVEL W/ BRAKE		REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS	
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> HACCP Documentation	
<input type="checkbox"/> 2-1/2" (64mm)	5008022	<input type="checkbox"/> HACCP with Kitchen Management	
<input type="checkbox"/> Cutting Board, 18" x 12" x 1/2" (457 x 305 x 13mm)	BA-2358	<input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Shelf, Chrome Wire	SH-2107
<input type="checkbox"/> Drip Pan, 1" (25mm) deep	PN-2122	<input type="checkbox"/> Shelf, Stainless Steel, Flat Wire	SH-2326